

GRANULE FLEXI®

EFFECTIVE IN ITS FLEXIBILITY.





PURE POWER.

In a professional kitchen, you can't spend too much time washing up. Granule pot washing machines from GRANULDISK of Sweden gives you access to innovative, powerful technology to streamline pot washing. More emphasis on food – fewer resources for getting your pots clean.

Traditional pot washing has always been a laborious, resource-intensive task in any production kitchen. GRANULDISK technology has turned things on their head and revolutionised washing-up areas by making hard work easy. Our PowerGranules® blast the pots clean mechanically using high-pressure water and a small amount of chemical. Even stubborn food debris is removed with ease, and this technology saves energy, time and money while also reducing environmental impact and improving the work environment.

Manual pot washing requires soaking, scrubbing and sinks full of water. The GRANULDISK concept represents something completely different. Our pot washing machines take care of the entire job, thus eliminating the need for pre-washing. We refer to this concept quite simply as "No Pre-Washing". In just a few minutes, your pots are both visibly and hygienically clean thanks to a power similar to the efficiency of thousands of people washing by hand. The overall result is a more productive washing-up area and less of the things which cost money and impact upon the environment.



SAY YES TO NO PREWASHING.



No soaking required.



No scrubbing required.



No prewashing. PowerGranules® eliminate the need for pre-washing. All you have to do is scrape the dishes, press the button and let the dishwasher do its job.

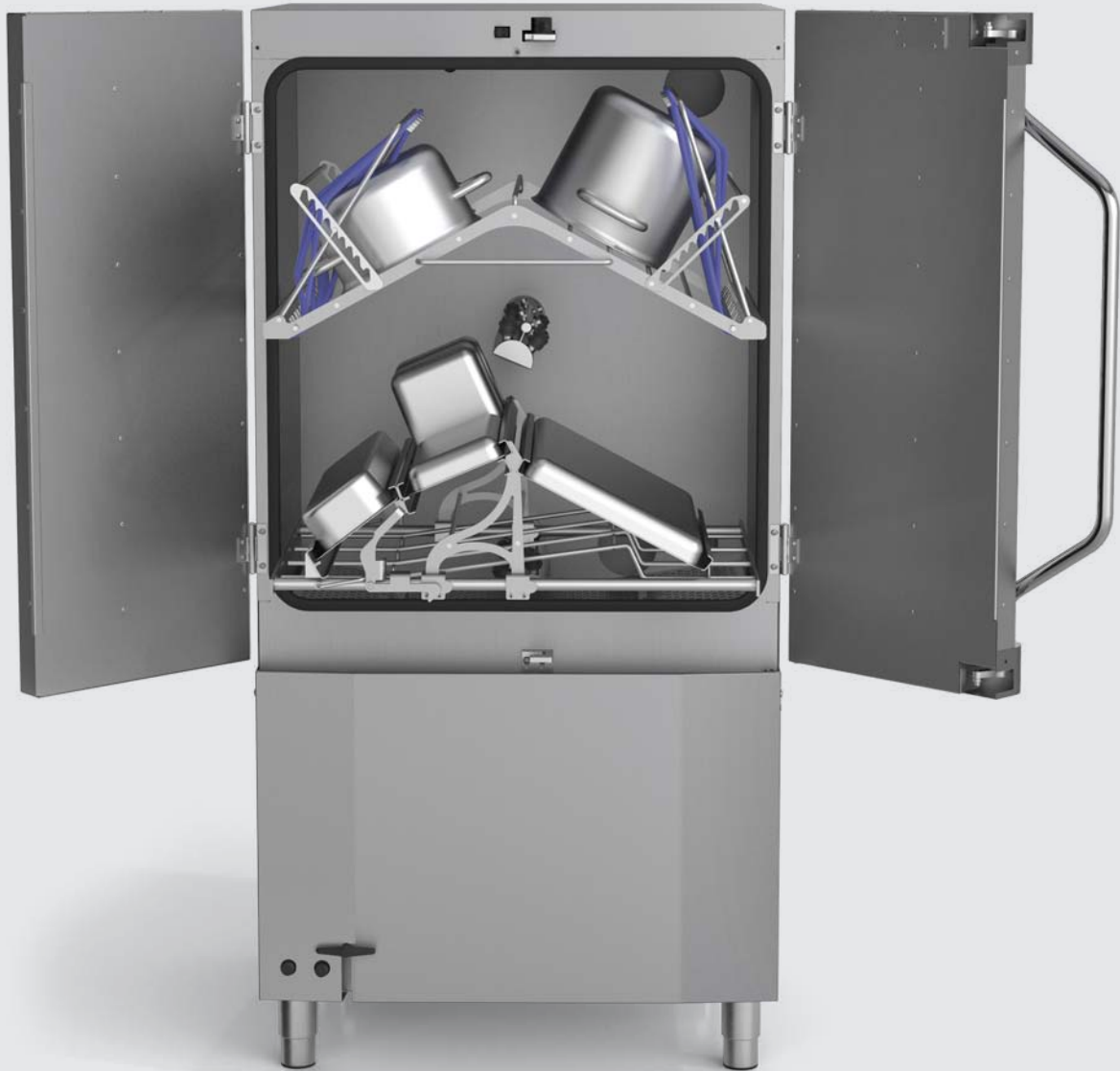


From dirty to clean in just 2 minutes with the help of PowerGranules®, water and a small amount of chemical.



Potwashing is a job which often involves burnt or dried-on food. Achieving good, fast results requires an outstanding washing method. When our PowerGranules® are set in motion in the machines, it's as though thousands of people are washing the pots by hand in terms of power and efficiency. Used together with high-pressure water

and a small amount of chemical, our PowerGranules® achieve mechanical cleaning of anything coming out of the professional kitchen. Even stubborn food can be removed with ease, and every time a washing programme ends there's just one thing left – dishes which are both visibly and hygienically clean.



GRANULE FLEXI®

The varying needs of small and medium-sized kitchens require a potwashing machine which is versatile and compact. Granule Flexi® is an efficient solution which is ideal for both à la carte kitchens with mixed pot washing and pure Gastronorm kitchens.

The easy to use Granule Flexi® is the ideal choice for kitchens preparing up to 500 meals per day. Although this machine is very compact and takes up little space, it has a capacity comparable with larger potwashing machines. In one hour, you can wash up to 96 GN 1/1 (200 mm deep) or 192 GN 1/2.

Its flexibility is just as great an advantage. Granule Flexi® comes in two versions. The Flexible edition is

designed for efficient cleaning of both Gastronorm containers and pots, bowls, dishes, pans and grill racks. The second version – the Gastronorm edition – is ideal for kitchens which only use the Gastronorm range for food preparation. The potwashing machine then comes with an insert which makes it easy to wash everything from small GN 1/9 to large GN 2/1.



CONTROL PANEL.

User-friendliness is always a key focus for our control panels and the display, symbols and messages are easy to understand, making it easy to select the correct wash programme. Choose with or without PowerGranules and programme lengths Eco, Short or Normal. When the machine is in use the red indicator is lit and the display changes into a countdown timer, showing the remaining time in large digits.

Wash and rinse tank temperatures are shown in the display at all times and with a simple command, you can view HACCP

data for up to 200 of the previous wash programmes.

Integrated function GD Memo™ uses the control panel display for automatic reminders regarding change of PowerGranules®, wash water and when to book a service appointment.



The coloured indicators make it easy to see whether the machine is working (red) or ready for loading or unloading of pots (green).

HACCP LOG.

The operating system in GRANULDISK pot washers logs all HACCP-essential information for up to 200 wash cycles through the built-in HACCP Log feature.

The data - containing valuable information such as wash/rinse water temperatures, programme lengths, interruptions and alerts - is easy to follow up on and helps you ensure that your pot wash operation always complies with HACCP protocol.

The data is easily accessed and viewed directly via the display in the control panel or downloaded to a USB stick through a built in USB port. The flexible .txt file format can be stored as is, or easily be imported to various computer programmes, to for example add it to your HACCP reports.



EFFICIENCY.

GRANULDISK increases efficiency in the washing-up area – one of the most thankless tasks in the kitchen.

ECOLOGY.

Reduce your environmental impact with GRANULDISK – halve your consumption of water, electricity and chemicals.

OUTSTANDING HYGIENE.

We guarantee hygienically clean pots with a surface temperature of at least 72 °C when the wash programme is complete.

ERGONOMICS.

A better work environment and an easier working day – for everyone involved.

EXTRA TIME.

Spend an hour washing up 96 GN 1/1 with Granule Flexi® – instead of spending more than 3-4 hours washing them by hand.

FINANCE.

Investing in a GRANULDISK solution will really pay off – sooner than you think! Our customers normally have a pay-off time of less than 24 months.

POWERGRANULES®

PowerGranules® are specially designed for use with GRANULDISK products.

PowerGranules® are made from a plastic which has been tested and approved for contact with food. The unique mix of sizes and the composition of the material gives an exceptional removal rate.



10 liter | Art no. 22633 20 liter | Art no. 22634

MAINTENANCE.

Daily cleaning is every bit as important as regular servicing to ensure optimal wash results, simple and worry-free operations and in the long run extend the service life of your machine.

We guarantee spare part availability for at least 10 years after a model has been taken out of production. Make sure any servicing or maintenance is carried out by a Certified GRANULDISK Partner.

TECHNICAL DATA.

Design	Gastronorm or Flexible version.
Outer dimensions	1 770 (±25 mm) x 845 x 965 mm (H x W x D)
Loading volume	205 litres (W 600 x H 650 x D 530 m)
Weight	372 kg (filled machine) 274 kg (empty machine)
Wash tank volume	84 litres
Granule volume	6 litres
Wash water temperature	65 °C
Rinse water temperature	85 °C
Wash programmes with Granules	ECO; 2 min, 30 sec Short; 4 min, 40 sec*** Normal; 6 min, 40 sec***
Wash programmes without Granules	ECO; 2 min, 30 sec Short; 3 min, 40 sec*** Normal; 5 min, 40 sec***
Max capacity per hour	96 GN1/1 or similar in other pots.
Normal capacity per hour	84 GN1/1 or similar in other pots.
Capacity per programme	4 GN1/1 or 8 GN1/2 or 1x GN2/1 + 2x GN1/1, up to 200 mm depth or similar in other pots.
Rinse water volume	4 litres/ECO programme 8 litres/Short and Normal programmes To achieve 3 600 HUE in accordance with NSF/ANSI 3, 8 litres is necessary.
Available voltage**	3~ 400 V/50 Hz + PE 3~ 415 V/50 Hz + PE 3~ 230 V/50 or 60 Hz + PE
Fuses, hot water connection	25A (400V, 415A), 40A (230V)
Fuses, cold water connection	32A (400V, 415A)
Max output, hot water connection	12,3 kW
Max output, cold water connection	17,3 kW
Wash pump motor	3 kW
Rinse pump motor	0,37 kW
Wash tank element*	9 kW, (14 kW cold water connection)
Rinse tank element*	9 kW, (14 kW cold water connection)
Enclosure rating	IPX5
Sound pressure level	<70 dB(A)
Hot water	½" (DN15), 55–65 °C, 3–10 °dH Note: Reverse osmosis water and distilled water must not be used.
Water pressure/flow (hot water)	1–6 bar, 15 litres per minute
Cold water	½" (DN15), 3–10 °dH
Water pressure/flow (cold water)	3–6 bar, 15 litres per minute
Recommended ventilation capacity	500 m³/h (without steam reduction) 150 m³/h (with steam reduction) Note: Steam reduction is factory-fitted for Gran- ule Flexi®. For ECO programmes the factory- fitted steam reduction is not activated.
Drainage pipe	Pipe ø 32 mm
Drain	Capacity requirement 50 l/min The machine must not be placed directly over a drain.
Detergent and drying agent are required	Detergent and drying agent; 230 VAC signal is available from a separate box. Max load total 0.5 A.

* Does not operate simultaneously

** For specific data on machines supplied, please see the rating plate on the machine.

*** 1 min longer with steam reduction.

Granule Flexi® is supplied with a power cable 2 metres long (without a plug) for connection to an approved main switch. The main switch is not included in the delivery.



HIGH CAPACITY.

Washes 4 GN1/1 per programme or up to 96 GN1/1 or 192 GN1/2 per hour.



TIME-SAVING.

Clean pots and pans from 2.5 minutes - no pre-washing needed.



WATER-SAVING.

The ECO programme saves up to 1 100 litres per day and up to 330 000 litres per year compared with manual washing-up in sinks (400 meals per day, 300 days per year).



SAVING ON CHEMICALS.

Saves up to 2.2 litres per day and up to 660 litres per year compared with manual washing-up in sinks (400 meals per day, 300 days per year).



FOOD SAFETY.

All programmes of the Granule Flexi® pot and pan washer comply with the hygiene guidelines of the DIN 10512 standard.

ACCESSORIES.

Granule Flexi comes in 2 different editions with customised standard accessory packages. Choose the edition that suits your needs best and further enhance it by adding one or more additional accessories.

For loading options and full range of available accessories, please visit www.granuldisk.com



www.granuldisk.com/granule-flexi-accessories



STANDARD DELIVERY GRANULE FLEXI® GASTRONORM EDITION.

Standard delivery of Granule Flexi® Gastronorm Edition includes one Granule Flexi pot washer and below accessories.



GRANULE FLEXI® GASTRONORM EDITION.

Machine including USB port for HACCP Logg, GDMemo™, Steam reduction unit, type AB air gap according to EN1717.

Standard delivery:

- 1 pc. 13465 Fixed insert for GN containers
- 1 pc. 13463 Adjustable insert for GN containers and pots
- 1 pc. 6000370 Short spray pipe
- 1 pc. 21838 Scraper
- 1 pc. 13424 Granule collector 6 litres
- 6 litres PowerGranules® (in the machine)



FIXED INSERT FOR GN CONTAINERS.

ART NO. 13465

To fit GN1/1-1/9 up to 200 mm depth. Capacity 2 GN1/1 up to 200 mm depth or the equivalent in small GN containers.



ADJUSTABLE INSERT FOR GN CONTAINERS AND POTS.

ART NO. 13463

Capacity: 2 GN1/1 up to 200 mm depth or 1 GN2/1 or 1-3 pots.



SHORT SPRAY PIPE.

ART NO. 6000370

Short spray pipe used when washing large pots in combination with the Universal insert.



GRANULE COLLECTOR.

ART NO. 13424



SCRAPER.

ART NO. 21838

For pre scraping.



STANDARD DELIVERY GRANULE FLEXI® FLEXIBLE EDITION.

Standard delivery of Granule Flexi® Flexible Edition includes one Granule Flexi pot washer and below accessories.



GRANULE FLEXI® FLEXIBLE EDITION.

Machine including USB port for HACCP Logg, GDMemo™, Steam reduction unit, type AB air gap according to EN1717.

Standard delivery:

- 1 pc. 14454 Flexible insert for GN containers and mixed wash-ware
- 1 pc. 13463 Adjustable insert for GN containers and pots
- 1 pc. 6000370 Short spray pipe
- 1 pc. 21838 Scraper
- 1 pc. 13424 Granule collector 6 litres
- 6 litres PowerGranules® (in the machine)



ADJUSTABLE INSERT FOR GN CONTAINERS AND POTS.

ART NO. 13463

Capacity: 2 GN1/1 up to 200 mm depth or 1 GN2/1 or 1-3 pots.



FLEXIBLE INSERT FOR GN CONTAINERS AND MIXED WASHWARE.

ART NO. 14454

To fit GN containers, bowls, saucepans, sieves, etc, incl 1 spare rubberband. Capacity: 2 GN1/1 up to 200 mm depth or a mix of utensils.



SHORT SPRAY PIPE.

ART NO. 6000370

Short spray pipe used when washing large pots in combination with the Universal insert.



GRANULE COLLECTOR.

ART NO. 13424



SCRAPER.

ART NO. 21838

For pre scraping.

ADDITIONAL ACCESSORIES.

Each of the accessories included in standard delivery are also available for single order, as well as an additional range of other useful accessories. What are your wash needs?



NET BASKET WITH LID.

ART NO. 21477

For ladles, whisks up to 500 mm length.



INSERT FOR LIDS AND TRAYS (GN SIZE).

ART NO. 6001147

To fit slightly soiled GN sized flat trays or lids. Capacity: 10 pcs



INSERT FOR BAKING SHEETS.

ART NO. 13744

600 x 400 mm, with 20 mm edge. Capacity: 8 pcs



HOLDER FOR STORAGE OF ACCESSORIES.

ART NO. 6001159

To store inserts and accessories not in use. Hung at either side of the machine.



INSERT FOR LARGE TRAYS (NON GN SIZE).

ART NO. 13736

Capacity: 8 Sheet pans 655 x 450 mm, with 25 mm edge or for 8 large trays 690 x 450 mm, with 22 mm edge.

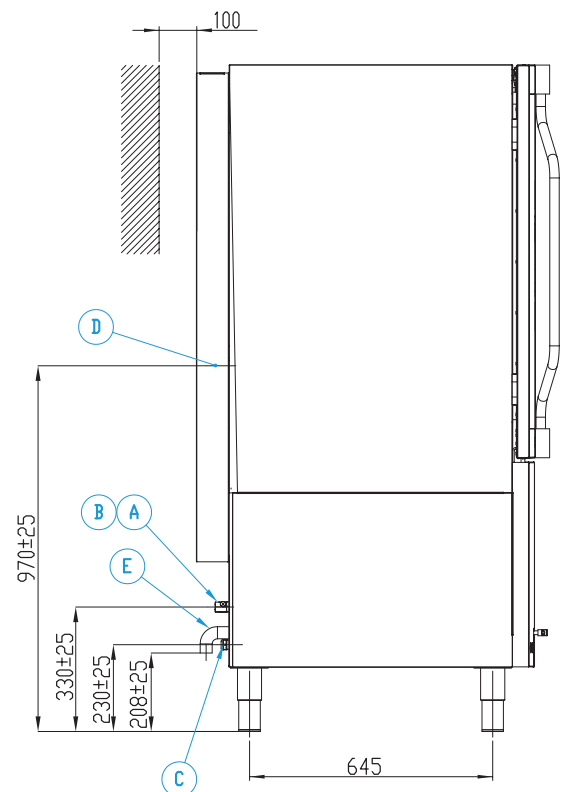
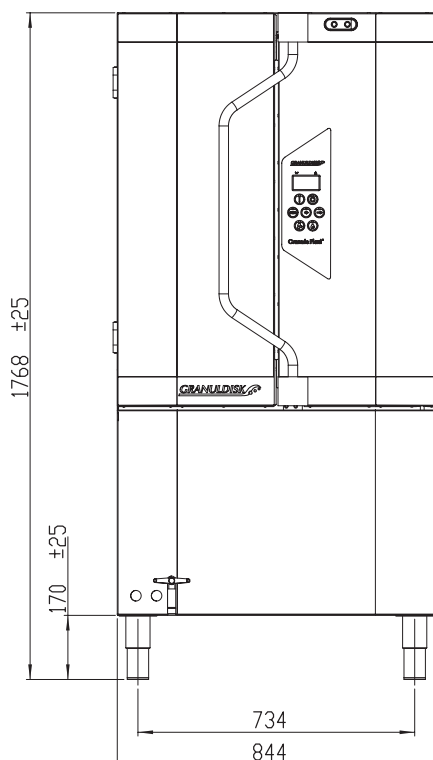
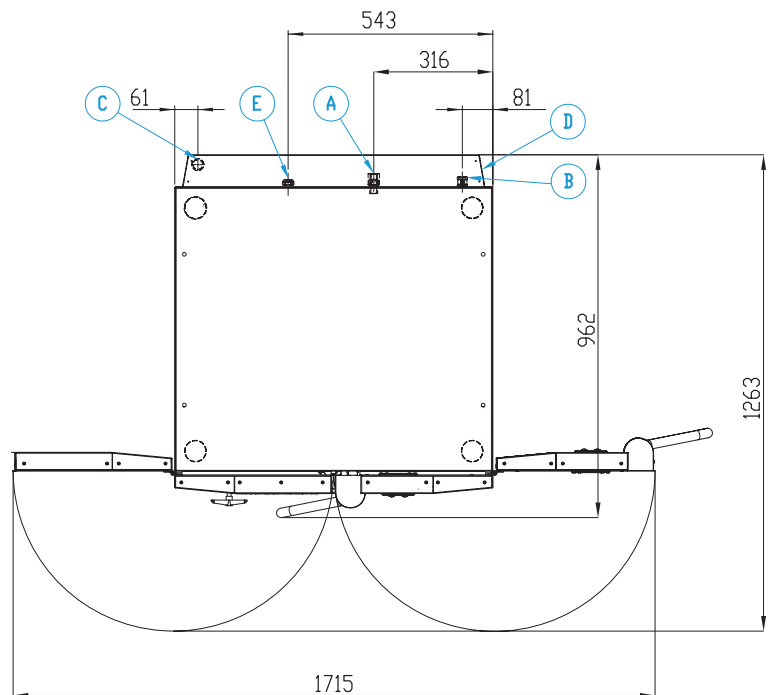


INSTALLATION.

- A** = Hot water 55–65 °C (cold water optional),
3–10 °dH, 5–18 °f.
1–6 bar, 15 L/min, max 6 bar static.
G ½" BSP female, flexible hose min inner ø 9 mm.
- B** = Cold water, 3–10 °dH, 5–18 °f.
3–6 bar, 15 L/min, max 6 bar static.
G ½" BSP female, flexible hose min inner ø 9 mm.
- C** = Drain ø 32 mm. 208 mm from floor.
Vertical pipe, capacity min 50 L/min.
- D** = Detergent/drying agent connection, signal
230V AC.
- E** = Electrical connection (technical data on page 8
or in user manual).

Other:

Ventilation capacity: With steam reduction 150 m³/h
Without steam reduction 500 m³/h.



GRANULDISK®